

Domaine de la Bergerie Anjou Blanc Sous La Tonnelle

ABOUT THE ESTATE

- Domaine de la Bergerie is a fourth-generation family estate founded in Anjou in 1961.
- The estate sits on the eastern end of the Armorican Massif, which provides the schist bedrock their varied plots rest upon.
- The 36 hectares under vine are certified organic, adhering to Bergerie's high standards of excellence.
- Chenin Blanc is the focus, though other varieties are grown, including Cabernet Franc, Cabernet Sauvignon, and Grolleau.
- The style of the wines is modern, but not overly polished, as each cuvée is allowed to show its terroir, honoring this captivating appellation.

APPELLATION

Anjou

SUB-REGION

Anjou-Saumur

GRAPE VARIETY

100% Chenin Blanc

FARMING

Sustainable (HVE3), Organic (Ecocert)

SOIL

Sand and gravel on a base of schist

VINEYARDS & VITICULTURE

From a southeast-facing parcel located within the Coteaux de Layon appellation. Ground coverage alternates yearly between grass and herbs every other row for the health of the vines and nutrients.

HARVEST & VINIFICATION

Grapes are hand-harvested and pressed whole cluster to protect the grapes and act as a natural filter. Native yeast. Débourbage (natural settling of must) followed by native yeast fermentation (with malolactic fermentation) in stainless steel. Aged on the lees in stainless steel for six months.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

